

Nina May

TAKE-OUT MENU

Mon-Sun 5PM-9PM

GRAINS

Butternut Squash Agnolotti w/ Braised Leg of Lamb	20
<i>house-made ricotta cheese, roulette pepper, pickled shallots</i>	
Heirloom Carrot and Brown Butter Cavatelli	16
<i>crispy brussels sprouts, caramelized onions, toasted walnuts</i>	
Egg Yolk Fettuccine w/ Little Neck Clams	19
<i>chorizo sausage, parsley butter, dandelion greens</i>	

VEGETABLES

Winter Kale with Poached Bosc Pears	12
<i>shaved chinese radishes, jimmy nardello vinaigrette, toasted almonds</i>	
Shaved Rainbow Carrot and Baby Beets	12
<i>pickled ginger, citrus yogurt, carrot lime vinaigrette</i>	
Stewed Tiger Eye Beans w/ Oyster Root	15
<i>salted chèvre goat cheese, smoked portabella mushrooms, rutabaga purée</i>	
Fricassee of Maryland Farmed Mushrooms	28
<i>sauerkraut, pickled serrano peppers, pastrami cauliflower fondue</i>	

FISH & MEAT

Herb Crusted Blue Catfish with House Potato Roll	18
<i>tartar sauce, butter lettuce, carrot kimchi</i>	
Stuffed Rainbow Trout w/ Braised Rainbow Swiss Chard	34
<i>cornmeal polenta, pickled celery root, smoked trout</i>	
Pumpkin and Herb Crusted Maryland Quail	21
<i>buffalo sauce, marinated celery, red wine braised cabbage</i>	
Crispy Maryland Porchetta	29
<i>spiced sweet potato purée, cabbage slaw, buttermilk vinaigrette</i>	
Lemon & Thyme Roasted Pennsylvania Chicken	28
<i>moon valley potatoes, crusty bread, caramelized chicken jus</i>	
Dry Aged Beef Ribeye with Yorkshire Pudding	40
<i>smoked mushroom jus, charred onions, bbq squash</i>	

SIDES

Roasted Moon Valley Rainbow Carrots	9
<i>carrot top pesto, cured egg yolk, crispy shallots</i>	
Hasselback Sweet Potatoes	8
<i>smoked feta cheese, hickory nut dukkah, tarragon gremolata</i>	

DESSERT

Moon Valley Farm Carrot Cake	8
<i>carrot-yogurt coulis, goat cheese mousse, ginger puff</i>	
Smoked S'mores Opera Cake	8
<i>chocolate glass, graham cracker crisp, caramel sauce</i>	